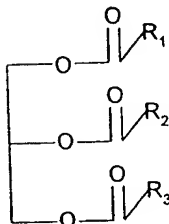


LISTING OF THE CLAIMS

Claims 1-11. (Cancelled).

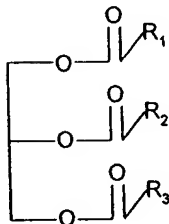
12. (New) An acylglyceride mixture comprising the structure:



wherein R₁, R₂, and R₃ are selected from the group consisting of a hydroxyl group and a c18:2 fatty acid, said acylglyceride mixture comprising at least one c18:2 fatty acid moiety selected from the group consisting of c9,t11-octadecadienoic acid; and t10, c12-octadecadienoic acid, wherein said mixture has a c9,t11-octadecadienoic and t10,c12-octadecadienoic acid content of greater than 50%, and a content of 8,10-octadecadienoic acid and 11,13 octadecadienoic acid isomers of less than 2% in the aggregate.

13. (New) The acylglycerides of claim 12 wherein said acylglycerides are triacylglycerides.

14. (New) An acylglyceride mixture for safe administration to an animal as a feedstuff of food comprising the structure:



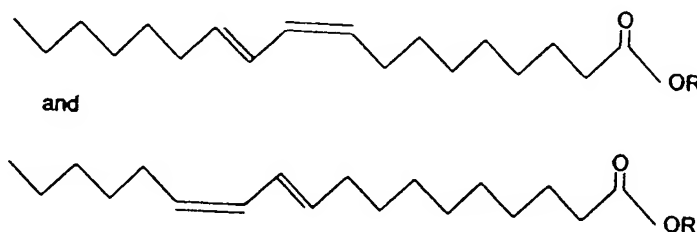
wherein R₁, R₂, and R₃ are selected from the group consisting of a hydroxyl group and a c18:2 fatty acid, said acylglyceride mixture comprising at least one c18:2 fatty acid moiety selected from the group consisting of conjugated fatty acids comprising c9,t11-octadecadienoic acid; t10,

c12-octadecadienoic acid; and combinations thereof, wherein said mixture has a c9,t11-octadecadienoic and t10,c12-octadecadienoic acid content of greater than 50%, and a content of 8,10-octadecadienoic acid and 11,13 octadecadienoic acid isomers of less than 2% in the aggregate.

15. (New) The acylglycerides of claim 14 wherein said acylglycerides are triacylglycerides.

16. (New) A process for making acylglycerides enriched with conjugated linoleic acids comprising

providing a c18:2 fatty acid preparation comprising greater than 70% conjugated linoleic acids in the aggregate or alkyl esters thereof, having the structure of the group consisting of



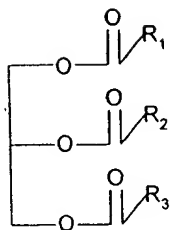
containing less than 2% 8,10-octadecadienoic and 11,13-octadecadienoic acids or alkyl esters thereof, wherein R is a hydrogen or a methyl, ethyl, propyl, isopropyl, butyl, or isobutyl radical and

reacting at elevated temperatures from 30°C to 70°C said C18:2 fatty acid preparation with glycerol in the presence of a solid phase bound lipase to form an acylglycerol.

17. (New) The product acylglyceride made according to the process defined in claim 16.

18. (New) The process of claim 16 wherein said solid phase lipase is an extracellular enzyme.

19. (New) An acylglyceride intermediate made from the process of claim 18 comprising the structures



wherein R₁, and R₃ are a C18:2 fatty acid moiety selected from the group consisting of conjugated fatty acids comprising c9,t11-octadecadienoic acid t10,c12-octadecadienoic acid, and combinations thereof, and R₂ is a hydroxyl group.

20. (New) The process according to claim 16, wherein said lipase is selected from the group consisting of *C. antarctica* lipase, *C. cylindrosa* lipase, Mucor lipase, and *H. lanuginosa* lipase.

21. (New) The process of claim 16, wherein said solid phase is anionic resin, an acrylic resin, a diatomaceous earth, hydroxyapatite, or combinations thereof.